



### **Restaurant Requirements Quick Reference Sheet**

1. Walls and ceiling surfaces must be smooth, non-textured, non-absorbent, easily cleanable, light in color and in good condition in the food preparation, food serving, ware washing, storage areas, and toilet rooms.
2. Exposed utility lines (water, electrical, beverage supply etc.) are not permitted on walls or ceilings.
3. Floors must be smooth, non-absorbent, easily cleanable, and in good condition in food preparation, food serving, ware washing, storage areas, and in toilet rooms.
4. Floor-wall junctures must be covered and sealed.
5. Unfinished construction is not allowed anywhere. Interiors and backsides of all cabinetry and shelving shall be finished with smooth, non-absorbent, easily cleanable surfaces.
6. Shelving and racks shall store food and food related items a minimum of six (6) inches off the floor and provide an easily cleanable area between floor and lowest shelf.
7. Lavatories designated only for hand washing are required if any type of food/mixed drink preparation or ware washing is conducted with the establishment.
8. Lavatories shall be conveniently located to avoid contamination of food and food related items and areas. Splashguards may be used to meet this requirement.
9. Lavatories shall be conveniently accessible in food/drink preparation, food serving, ware washing area and toilet rooms.
10. Food preparation sinks shall be separate from ware washing sinks and shall be drained with an indirect waste with a minimum one-inch air gap.
11. At least one utility sink or curbed facility shall be provided for the cleaning or mops and similar floor cleaning tools and disposed of mop water or other wastewater. The utility service fixture shall be located to avoid the contamination of food and food-related items and areas. The utility service fixture shall be provided with hot and cold water.
12. A vacuum breaker or approved backflow prevention device shall be installed if a hose is connected.
13. Approved backflow prevention devices shall be installed on any connections to the potable water systems such as: chemical injectors, attached hoses, spray wands, and other similar attachments where there is a direct connection between the potable water system and non-potable water. This includes outside faucets.
14. There shall be no direct connection between the sewage system and any drains originating from equipment in which food or equipment are placed and hand washing sinks in the food prep. areas (such fixtures shall be drained through indirect waste with a minimum 1 inch air gap). Examples would include, but not limited to, ice machines, food preparation sinks, floor drains in walk-in boxes, steam tables, and salad bars.

15. Water heaters will provide a constant and ready source of hot water to all supplied fixtures, and should have a pressure relief valve to a safe area when operated.
16. Only equipment designed and constructed to meet the required hot and cold -holding temperatures of foods will be permitted.
17. If immobile, the installation of free-standing equipment such as refrigerators, freezers, ovens, ranges, fryers, preparation units and tables shall be 1) sealed to the floor; 2) installed on a raised platform of sealed concrete; or 3) elevated on legs to provide a minimum six (6) inch clearance between the floor and equipment.
18. Sufficient space must be provided for easy cleaning between and behind each unit of floor-mounted equipment **or** the space between it and adjoining equipment units and adjacent walls shall be closed and sealed.
19. A minimum three-foot working space/aisle shall be maintained throughout the establishment in food preparation, food serving, ware washing, & storage areas.
20. The tops of all walk-in refrigeration/freezers and vent-hoods shall be extended to the ceiling and properly sealed.
21. A vent-hood system is required when any operation within the kitchen produces excessive heat, steam, condensation, grease-laden vapors, obnoxious odors, smoke and/or fumes and shall meet the requirements of the Local Mechanical Code.
22. Easily removable, easily cleanable filters are required in vent-hoods and ventilation systems.
23. Toilet rooms shall be completely enclosed and have tight-fitting, self-closing solid doors.
24. Toilet rooms shall conform to all Building, Plumbing, and Health Code requirements.
25. Toilet rooms shall have forced-air ventilation to the outside of the establishment.
26. Adequate artificial illumination shall be provided in all food preparation/ware washing surfaces, dining and toilet areas.
27. In areas where food or food related items are handled, sorted **or** displayed, all lighting shall be equipped with break-resistant or shatter-proof plastic shielding.
28. Discharges of liquid waste shall be diverted to the sanitary sewer **or** to the septic tank.
29. Outside openings shall be effectively protected by tight-fitting, self-closing doors, closed windows, screening, **or** other means to prevent entry of insects or rodents.
30. Enough lockers **or** other suitable facilities shall be provided and used for the storage of employees' clothing and belongings.
31. All poisonous or toxic materials shall be stored in cabinets **or** in similar physically separated compartments or facilities used for no other purpose. Such materials shall not be stored above, immediately adjacent to, or in areas where food or food items are handled, prepared, washed or stored.
32. Refrigerators and freezers used for the storage of potentially hazardous food shall have accurate thermometers.
33. A stem-type, dial thermometer is required for the preparation of potentially hazardous food. It should be a calibrating type and read from 0 to 220°F.
34. Chemical test papers or kits are required for the testing of sanitizing solutions used in the food establishment.
35. A choking maneuver poster shall be posted in a conspicuous place for easy reference.